



Department of Public Health and Social Services
 Division of Environmental Health
Food Establishment Inspection Report

Save Inspection Record | Go to Inspection Photos | Sync Files | Imminent Health Hazard



Establishment Name: Taco Bell/Long John Silvers Hagatna Permit Holder: TB Guam, Inc.

Inspection Date: 4/28/17 Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

Time In: 9:30 Time Out: 11:10 Establishment Type: Restaurant Area Number: 8 Phone Number: 477-8226
 Inspection Reason: Complaint Regular Grade: A Rating: 0
 No. of Risk Factor/Intervention Violations: 0 Follow-up: No Risk category:
 No. of Repeat Risk Factor/Intervention Violations: Follow-up Date: 3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
 IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection
 R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	In	Person in charge present, demonstrates knowledge, and performs duties			6	16	N/O	Proper cooking time and temperatures			6
Employee Health						Consumer Advisory					
2	In	Management awareness; policy present			6	22	N/A	Consumer Advisory provided for raw or undercooked foods			6
3	In	Proper use of reporting, restriction, and exclusion			6	Highly Susceptible Populations					
Good Hygienic Practices						Chemical					
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	24	N/A	Food additives: approved and properly used			6
5	In	No discharge from eyes, nose, and mouth			6	25	In	Toxic substances properly identified, stored, used			6
Preventing Contamination by Hands						Conformance with Approved Procedures					
6	In	Hands clean and properly washed			6	26	N/A	Compliance with variance, specialized process, and HACCP plan			6
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
8	In	Adequate handwashing facilities supplied and accessible			6	GOOD RETAIL PRACTICES					
Approved Source						Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points					
9	In	Food obtained from approved source			6	Compliance Status					
10	N/O	Food received at proper temperature			6	COS R PTS					
11	In	Food in good condition, safe, and unadulterated			6	Compliance Status					
12	N/A	Required records available: shellstock tags, parasite destruction			6	COS R PTS					
Protection from Contamination						Compliance Status					
13	In	Food separated and protected			6	COS R PTS					
14	In	Food contact surfaces: cleaned and sanitized			6	Compliance Status					
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6	COS R PTS					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
 Mark box if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Person in Charge (Print and Sign) Margaret Tithinyinug Date: 4/28/2017
 DEH Inspector (Print and Sign) Jerome Garcia Date: 4/28/2017
 Secondary Inspector: James Cruz Date: 4/28/2017
 Tertiary Inspector:



Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report

Save Inspection Record | Go to Inspection Photos | Sync Files | Imminent Health Hazard



Establishment Name: Taco Bell/Long John Silvers Hagatna | Permit Holder: TB Guam, Inc.

Inspection Date: 4/28/17 | Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41		Utensils, equipment and linens: properly stored, dried, handled			1
29		Variance obtained for specialized processing methods			1	42		Single-use/single-service articles: properly stored, used			1
Food Temperature Control						Utensils, Equipment and Vending					
30		Proper cooling methods used; adequate equipment for temperature control			1	43		Gloves used properly			1
31		Plant food properly cooked for hot holding			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
32		Approved thawing methods used			1	45		Warewashing facilities: installed, maintained, used; test strips			1
33		Thermometer provided and accurate			1	46		Nonfood-contact surfaces clean			1
Food Identification						Physical Facilities					
34		Food properly labeled; original container			1	47		Hot & cold water available, adequate pressure			2
Prevention of Food Contamination						Documents and Placards					
35		Insects, rodents, and animals not present			2	48		Plumbing installed; proper backflow devices			2
36		Contamination prevented during food preparation, storage & display			1	49		Sewage and wastewater properly disposed			2
37		Personal cleanliness			1	50		Toilet facilities: properly constructed, supplied, & cleaned			2
38		Wiping cloths: properly used and stored			1	51		Garbage/refuse properly disposed; facilities maintained			2
39		Washing fruits and vegetables			1	52		Physical facilities installed, maintained, and clean			1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						53		Adequate ventilation and lighting; designated areas use			1
						54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS			
Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Refried Beans/Hot Holding Line	148		
Ground Beef/Hot Holding Line	168.5		
Chicken/Hot Holding Line	149		
Bacon Bits/Cold Holding Salad Line	37.5		
Ground Beef/Upright Warmer	162.8		
Refried Beans/Upright Warmer	161.5		
Steak/Walk-in Chiller	30.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted based on a complaint (#17-042A) regarding pieces of plastic wrapping found in a customer's salad at Taco Bell in Hagatna.	

Person in Charge (Print and Sign) Margaret Tithinyinug *Margaret Tithinyinug* Date: 4/28/2017

DEH Inspector (Print and Sign) Jerome Garcia *JG* Date: 4/28/2017

Secondary Inspector: James Cruz *James Cruz* Date: 4/28/2017

Tertiary Inspector:



Department of Public Health and Social Services
 Division of Environmental Health
Food Establishment Inspection Report

Save Inspection Record	Go to Inspection Photos	Sync Files	Imminent Health Hazard
------------------------	-------------------------	------------	------------------------



Establishment Name: Taco Bell/Long John Silvers Hagatna Permit Holder: TB Guam, Inc.

Inspection Date: 4/28/17 Sanitary Permit No.: 160003205

Location: Lot 82-1-5-R10 New (Agana Shopping Ctr), Hagatna

The claim is unsubstantiated. No evidence of plastic found in food items.

Previous assessment conducted on 5/2/2016. All previous violations have been corrected: items # 2, 33, 41, and 52.

The following was observed:
 No new violations.

"A" placard #02079 issued.
 Briefed PIC on the above.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Person in Charge (Print and Sign) Margaret Tithinyinug

Date:

4/28/2017

DEH Inspector (Print and Sign) Jerome Garcia

4/28/2017

Secondary Inspector: James Cruz

4/28/2017

Tertiary Inspector: